

What's on the menu?

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE w/c 2 nd Mar, 23 rd Mar, 27 th Apr, 18 th May, 15 th Jun & 6 th Jul	Macaroni Cheese Oriental Stir Fry Noodles Jacket Potato with a Choice of Fillings (v) Citrus Carrots / Braised Cabbage	Buffalo Chicken Moroccan Style Baked Fish Black Eyed Bean & Vegetable Chilli (v) Steam Basmati Rice Fresh Vegetable Medley Chocolate & Apple Sponge with Chocolate Sauce	Bratwurst Vegetarian Sausage Mixed Bean Ratatouille (v) Creamed Potatoes Braised Red Cabbage / Roasted Butternut Squash	Beef Bolognese with Spaghetti Cheddar & Three Onion Quiche Chickpea with Spinach & Butternut Squash (v) Parsley New Potatoes Fresh Broccoli / Sweetcorn	Battered Fish Fillet Falafel (v) in Wholemeal Pitta Vegetable Roll Oven Baked Chips Baked Beans / Coleslaw
WEEK TWO w/c 9 th Mar, 30 th Mar, 4 th May, 1 st Jun, 22 nd Jun & 13 th Jul	Pasta Neapolitan Bean & Vegetable Bolognese (v) Jacket Potato with a Choice of Fillings Citrus Carrots / Fine Green Beans	Beef Lasagne Vegetarian Rosti African Bean Stew (v) Garlic Bread Braised Cabbage with Courgettes	Blackened Cajun Chicken Pan Fried Fish Bubble & Squeak Cakes (v) Steamed Basmati Rice Fresh Broccoli / Butternut Squash Carrot & Parsnip Cake	Tafelspitz Cheddar & Three Onion Quiche Sauté Sweet Potato with Mixed Beans (v) Creamed Potatoes Sauerkraut	Pizza Margherita Seasoned Baked Salmon Lentil Cottage Pie (v) Baked Oven Chips Baked Beans / Garden Peas
WEEK THREE w/c 16 th Mar, 20 th Apr, 11 th May, 8 th Jun & 29 th Jun	Penne Arrabiata Vegetarian Stir Fry (v) Jacket Potato with a Choice of Fillings Parsley New Potatoes Fresh Broccoli & Cauliflower Mix	Chicken Madras Pan Fried Tilapia Chickpea & Vegetable Tagine (v) Steamed Basmati Rice Braised Savoy Cabbage / Roasted Parsnips	Meatballs in a Herb & Tomato Sauce Spinach & Potato Bake (v) Cheese & Onion Pinwheel Pasta Steamed Carrots with Swede Chocolate Brownie	Sauerbraten Linguine with Pesto & Parmesan Chunky Bean & Vegetable Casserole (v) Parsley Potatoes Braised Red Cabbage	Baked Chicken Sausages Thai Style Fishcakes Cornish Style Vegetable Pasty Baked Oven Chips Baked Beans / Sweetcorn & Garden Peas

Available daily: Freshly Baked Wholemeal Bread, Organic Milk, Fresh Fruit Platter, Salad Selection, Fruit Yoghurt or Fruit Smoothie



Look out for monthly featured ingredients.



Judith Kerr Primary School

About Your Catering Service

The catering service at Judith Kerr Primary School is provided by Harrison Catering Services, an independent, family-owned company founded in 1994.

The Harrison proposition is centred around the on-site preparation and cooking of top quality meals made with fresh ingredients. Over 100 clients across the UK enjoy a Harrison food service, with more than 100,000 meals being served each day by approximately 2,000 staff across more than 270 locations.

Working in Partnership with Judith Kerr Primary School

Our catering team works with the school council to tailor menus to the tastes and preferences of the pupils. We introduce further interest and excitement to our menus through themed lunches ranging from holidays like Easter and Christmas to cuisines from around the world, tying these into the school curriculum whenever possible. Whenever possible, we link our menus to the school's curriculum and activities to further reinforce the importance of eating a balanced diet of nutritious food.

Providing Healthy School Meals

Harrison understands that what children eat affects their health and their ability to learn and perform in the classroom. At Judith Kerr Primary School, our catering team provides nutritious, balanced meals, and we work to educate the pupils on how to make healthier food choices. Our goal is to instil a love and understanding of fresh, healthy food at a young age that will positively influence them throughout life.

All Harrison staff receive training in how to prepare and serve healthier food through the company's bespoke Eat Well Live Well© training programme.

In addition, our focus on fresh food means that only minimal amounts of fried foods appear on our menus—generally in the form of much-loved British favourites like fish and chips. We also aim to maximise access to fruit and vegetables by offering a choice of cooked vegetables, salads, healthier snacks and fresh fruit daily. Every egg we use is British-sourced and free range and the majority of our meat is British-sourced as well.

We Welcome Your Feedback

Hearing your thoughts on our catering service is an essential part of getting things right and developing the foodservice at your school. Please feel free to speak to our catering manager if you have any comments.

Join the Harrison Family

The great food and service that Harrison provides is only possible because of our talented staff. We aim to create an environment where every team member's efforts and skills are recognised, developed and rewarded, so that we can attract and retain the best people.

If you are interested in joining the Harrison family, please visit our website for the latest job opportunities at www.harrisoncatering.co.uk/job-opportunities.html or contact the human resources department at our Thame office on 01844 216777.



Our very own company nutritionist, Dr Juliet Gray, advises on all our menus!



We use locally sourced ingredients when available and in season!

